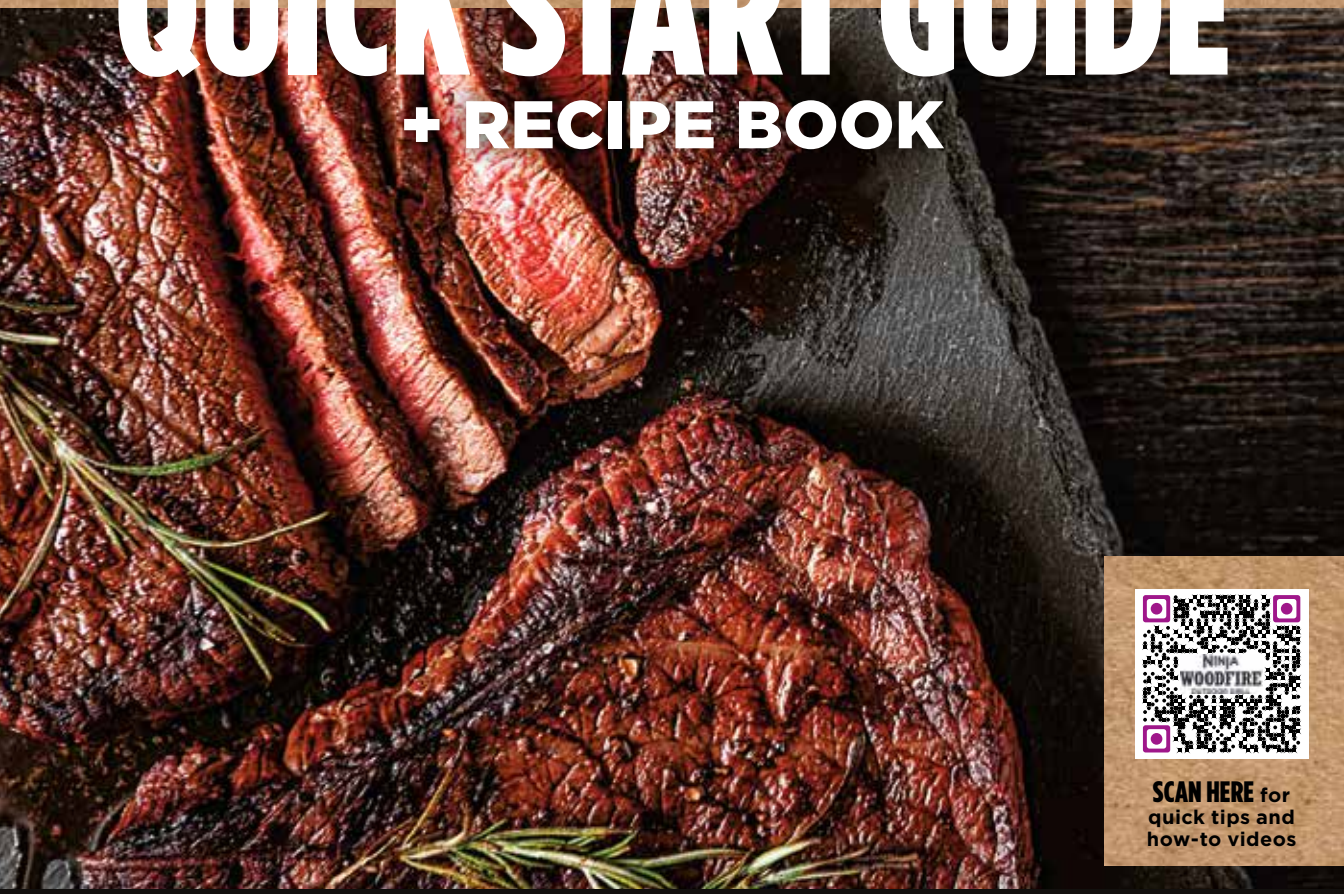
NINJA
WOODFIRE™
OUTDOOR GRILL & SMOKER

QUICK START GUIDE
+ RECIPE BOOK



SCAN HERE for quick tips and how-to videos

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

YOUR GUIDE TO MASTER GRILLING LIKE A PRO

Welcome to the Ninja Woodfire™ Outdoor Grill & Smoker. From here, you're just a few pages away from how-to information and recipes that'll make for the ultimate outdoor grilling and smoking experience, without the hassle. Now open the hood and let's get cooking.

THE ULTIMATE SETUP

Getting the right stuff makes all the difference.
Gear up with accessories for your new grill on ninjakitchen.com/accessories.



COLLAPSIBLE GRILL STAND



PREMIUM GRILL COVER



FLAT TOP GRIDDLE PLATE



PELLET REFILLS

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FPO

RECIPE KEY

NUT-FREE · GLUTEN-FREE · DAIRY-FREE · VEGAN (VG) · VEGETARIAN (V) · WOODFIRE FLAVOR

FPO

SCAN HERE for accessories, recipe videos, tips & tricks

SCAN HERE for how-to videos on setting up your grill

WHAT'S IN THE BOX



REMOVABLE SMOKE BOX
Comes fully installed in the unit. Always insert it into place before adding pellets.

NONSTICK GRILL GRATE
Use with every cooking function. Fits up to 6 burgers, 30 hot dogs, or 2 racks of ribs.

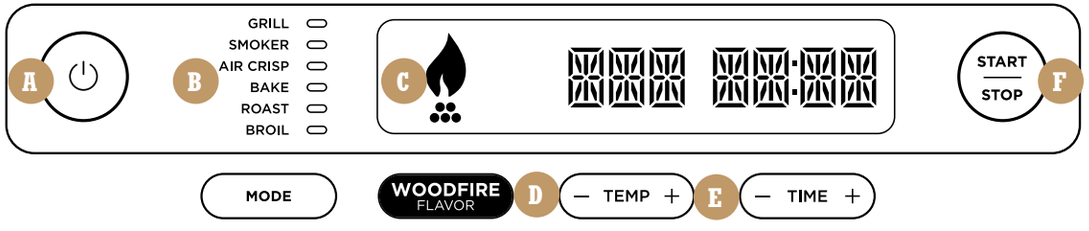
GREASE TRAY
Always insert grease tray before every cooking session.



NINJA WOODFIRE™ PELLETS
Each sample bag provides three smoke sessions.
Open the pouch, fill the pellet scoop, and pour pellets into the smoke box.
Give both of our signature blends a try with the included starter packs.

*COLOR, FUNCTIONALITY AND INCLUDED ACCESSORIES MAY VARY BY MODEL.

GET TO KNOW THE CONTROL PANEL



Not all functions included with every model

A POWER BUTTON
Press to turn the unit ON and OFF.
NOTE: when display is illuminated, unit is on.

B MODE BUTTON
Press to change cooking functions between Grill, Smoker, Air Crisp, Bake, Roast, Broil

C WOODFIRE FLAVOR TECHNOLOGY
Press after selecting your cooking function to add smoky flavor. Intended for use [illegible] Grill, Smoke, Bake, and Roast functions. W[illegible], flame icon will illuminate [illegible].

NOTE: [illegible] automatically enable[illegible]

NOTE: N[illegible] or Technology cannot be used with the E[illegible]nctic[illegible]

D TEMP
Use the — TEMP + buttons to adjust your temperature.

E TIME
Use the — TIME + buttons to adjust your time.

F START|STOP
Press to start or stop the current cook function, or press and hold for 4 seconds to skip preheat.

PREHEAT FOR BETTER RESULTS
For best grilling results, let the grill fully preheat.

FPO

CLEANING INSTRUCTIONS

Allow unit and accessories to cool before moving unit and removing any accessories.

STEP 1
Remove nonstick grill grate and nonstick crisper basket (if used) after each use and hand-wash with warm, soapy water.

STEP 2
Remove smoke box and safely discard all cooled contents after each use.

STEP 3
Carefully remove cooled grease tray from back of unit and safely discard grease contents after each use. Hand-wash grease tray in warm, soapy water.

SCAN HERE for more cleaning tips & tricks

NOTE: FUNCTIONS MAY VARY BY MODEL.

NINJA WOODFIRE™ TECHNOLOGY

Powered by electricity, flavored by real burning wood pellets for rich, fully developed smokiness you can see and taste.

TRY NINJA WOODFIRE™ FLAVORS ON ANYTHING



100% REAL SMOKY FLAVOR

Our high-power convection fan, integrated smoke box, and specially designed Ninja Woodfire™ Pellets work together to create rich, fully developed smoky flavors.

INTEGRATED SMOKE BOX

The self-igniting smoke box needs only 1 scoop of pellets to give your food authentic smoky flavors.

CONVECTION FAN

Rapidly circulates air and smoke around food for fast, even cooking and smoke absorption.



BURNS REAL WOOD PELLETS

Ninja Woodfire™ Pellets are not used as fuel—they're engineered to be the ideal size and composition of premium hardwoods for adding maximum flavor.



SCAN HERE
to buy more Ninja Woodfire™ Pellets

NINJA WOODFIRE™ PELLETS

100% REAL WOOD FOR 100% AUTHENTIC SMOKY FLAVORS

Designed specially for Ninja Woodfire™ products, our 100% real hardwood pellets are only used to create authentic smoky flavor and are not used as fuel. That's why it's so easy to add real Ninja Woodfire flavor to anything you make.

Only Ninja Woodfire Pellets are compatible with the Ninja Woodfire Outdoor Grill & Smoker.

100% REAL WOOD—NO FILLERS

Each pellet is a combination of premium hardwoods at the perfect ratio for optimal flavor.

PREMIUM QUALITY FOR BEST SMOKE

Our wood pellets are high density and low moisture—the perfect combo to create professional-grade smoke.

CONSISTENT FLAVOR

The size and shape of our pellets provide optimal air flow and consistent smoky flavor.

NINJA WOODFIRE™ FLAVOR SCALE

Our recipes are designed to be used exclusively with Ninja Woodfire™ Pellets.

MILD — **ROBUST**



No matter which blend you choose, our pellets can be used with anything you make:





ALL-PURPOSE BLEND
FLAVOR: Balanced, mild, bright, sweet

ROBUST BLEND
FLAVOR: Rich, classic BBQ

TIPS & TRICKS

Our Ninja Woodfire Pellet Scoop comes included so you get the perfect amount every time.

Don't worry about your pellet stash. You only need **1 full scoop** of pellets for each session to get that smoky finish.

No need to refuel while cooking, just throw 1 full scoop of pellets into the smoke box and the grill does the rest.

Certain foods, like veggies, may absorb more smoky flavor than others.

We do not recommend using Ninja Woodfire Flavor Technology with frozen foods.

Use ash in your garden

Wood ash is an excellent source of nutrients for plants. To use in your garden, lightly scatter on the soil, or add it to your existing compost.

BAKE, ROAST, GRILL, SMOKE
WITH AUTHENTIC SMOKY FLAVORS

MASTER GRILL



High-heat searing and char-grilling for steaks, burgers, and more

Pages 10–21

FOOLPROOF BBQ SMOKER



Low & slow smoking for BBQ classics like ribs and pulled pork

Pages 22–31

BEYOND GRILLING



Surround cooking for juicy whole roasts and fluffy baked goods

Pages 32–39

BEYOND GRILLING

From desserts to sides, there's so much more to try with Bake, Roast, Grill, and Smoke

GRILL



Char-grilled meat and seafood

SMOKER



Low-and-slow smoked meats

AIR CRISP



Crispy sides like chicken wings and fries

BAKE



Cornbread, biscuits, and desserts

ROAST



Roasted meats and veggies

BROIL



Top-down heat for a quick crisp

NOTE: Functions may vary by model.

ADD SMOKE TO ANYTHING

Just add pellets, select a cooking function, and press the WOODFIRE FLAVOR TECHNOLOGY button. The grill will do the rest.

NOTE: Ninja Woodfire Flavor Technology is automatically enabled when using the Smoker function.



MASTER GRILLING

OUTDOOR GRILLING MADE EASY

Our grill makes it easier than ever to get the same char as a propane gas grill. And thanks to Ninja Woodfire™ Technology, you can create 100% authentic smoky flavors at the same time—and without the hassle.

STEP 1
SET UP

- Place grill on a flat, level surface.
- If using an extension cord, use only outdoor-rated cords. For cords up to 25 feet, use 14 gauge. For 25- to 50-foot cords, use 12 gauge. Make sure cord is marked "SJOW" and "suitable for use with outdoor appliances." Connect to properly grounded 3-prong GFCI outlets only.
- Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits into place.
- Install the grease tray by sliding it into place at the back of the grill.



TIP
For easier, faster clean up, line the grease tray with tinfoil.

STEP 2
ADD PELLETS

DON'T WANT SMOKE?
Skip these steps

- Open provided bag of Ninja Woodfire Pellets.
- Using the pellet scoop, reach into bag to fill scoop to the top. Level off to avoid spilling.
  NOTE: The scoop is designed to measure pellets needed for one smoke session.
- While holding the smoke box lid open, pour pellets into the smoke box until filled to the top. Then, close the smoke box lid.



STEP 3
PROGRAM & PREHEAT

- Press the power button, and ensure mode is set to GRILL.
- If you added pellets, press the WOODFIRE FLAVOR TECHNOLOGY button.
- Use the (– TEMP +) buttons to adjust the temperature.
- Use the (– TIME +) buttons to adjust the cook time.
- Press START to begin preheating. If using WOODFIRE FLAVOR TECHNOLOGY, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

PREHEAT FOR BETTER RESULTS
Let the grill fully preheat before adding food to prevent overcooking and a longer preheat time. While preheating is strongly recommended, you can skip it by pressing and holding the START/STOP button for 4 seconds.

STEP 4
ADD FOOD & COOK

- Once grill has preheated, "ADD FOOD" will appear on the screen.
- Open the hood to add ingredients to the grill.
- Close the hood. The grill will begin cooking and the timer will begin to count down.

NOTE: Want to cook with the hood open? After you've added food, keep the lid open, the timer will begin to count down after 30 seconds, and you will be cooking with bottom heat only.

STEP 5
REMOVE FOOD & SERVE

- When cook time is complete, the grill will beep, and "DONE" will appear on the display.
- Remove food from grill, then enjoy!

SCAN HERE for quick tips and how-to videos

GRILL-MASTER'S NOTES

Preheat times by temp:

HI	MED	LO
15–20 mins	13–18 mins	12–16 mins

If you are not using Ninja Woodfire Flavor Technology, preheat times will be 5–7 minutes faster.

- **Keep ingredients cold before putting them on the grill.**
- **For optimal smoke flavor, minimize the time the lid is open when adding or flipping food.**
- **For back-to-back smoking sessions, refill the smoke box when half the pellets have burned. DO NOT re-ignite pellets. DO NOT refill more than 2 times.**

KICKSTARTER RECIPE

NY STRIP STEAK WITH GRILLED ASPARAGUS

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 15–19 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

- 4 uncooked New York strip steaks (10–12 ounces each)
- 3 tablespoons canola oil, divided
- 2 bunches (2 pounds) asparagus, trimmed
- Kosher salt, as desired
- Ground black pepper, as desired

DIRECTIONS



To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place.



While holding the smoke box lid open, use the pellet scoop to pour pellets* into the smoke box until filled to the top. Then close the smoke box lid.

*Choose pellets based on flavor, refer to page 7 for more info on pellet flavor profiles.



Press the power button, and ensure mode is set to GRILL. Press **WOODFIRE FLAVOR.** Set temperature to HI, and set time to 20 minutes. Select START/STOP to begin preheating (preheating will take approx. 15–19 minutes).



When unit is preheating, brush each steak on all sides with 1/2 tablespoon canola oil, then season with salt and pepper. Toss asparagus with remaining canola oil, then season with salt and pepper.



When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place steaks on grill grate, gently pressing them down to maximize grill marks. Close hood to begin cooking.





When unit beeps and the display reads FLIP, open hood, and use silicone-tipped tongs to flip the steaks. Close hood to continue cooking.



For medium doneness (140°F-145°F): When 8 minutes remain, open hood, transfer steaks to a plate or cutting board, and let rest for 5 minutes. For more well-done steaks, cook an additional 2 minutes per side, then let steaks rest.



While steaks are resting, place asparagus on grill grate and close hood. Ensure mode is set to GRILL, set temperature to HI, and set time to 8 minutes. Select START/STOP to begin cooking.



When cooking and resting are complete, open hood and remove asparagus from grill. Slice steaks and serve with asparagus.

*COLOR MAY VARY BY MODEL

KICKSTARTER RECIPE

LEMON-HERB GRILLED SALMON

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **MARINATE:** 30 MINUTES | **PREHEAT:** APPROX. 10–12 MINUTES
TOTAL COOK TIME: 10 MINUTES | **MAKES:** 8 SERVINGS

INGREDIENTS

2 tablespoons minced garlic
2 tablespoons fresh rosemary, chopped
2 tablespoons fresh thyme, chopped
3 tablespoons fresh parsley, chopped
1 ½ tablespoons Dijon mustard
¾ cup olive oil
2 tablespoons honey
Zest and juice of 2 lemons
Kosher salt, as desired
Ground black pepper, as desired
8 salmon fillets (7–8 ounces each), deboned, skin removed
Nonstick cooking spray

DIRECTIONS



In a small bowl, prepare the marinade by whisking together all ingredients except the salmon. Then place the marinade and salmon in a large resealable plastic bag. Massage the outside of the bag to work the marinade over all parts of the salmon, then place the bag in the refrigerator for 30 minutes to marinate.



To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood.



Press power button, and ensure mode is set to GRILL, set temperature to HI, and set time to 15 minutes.
Select START/STOP to begin preheating (preheating will take approx. 10–12 minutes).





When the unit beeps to signify it is preheated and ADD FOOD is displayed, open the hood and spray the grill grate with cooking spray. Add the salmon to the grill, then close hood to begin cooking.



After 5 minutes, open hood and flip the salmon. Close hood and cook for an additional 5 minutes. If you prefer your salmon more well-done, continue cooking until time expires.



When cooking is complete, open hood, remove salmon from grill and serve with your favorite side dish.

JAMAICAN JERK SHRIMP WITH RUM GLAZE

INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 10–12 MINUTES | **TOTAL COOK TIME:** 6–8 MINUTES | **MAKES:** 4–6 SERVINGS

INGREDIENTS

2 pounds jumbo shrimp, peeled, tails removed, deveined

2 tablespoons canola oil

¼ cup prepared jerk spice blend (found on page 39)

GLAZE

¼ cup honey

¼ cup spiced rum

Zest and juice of 1 large orange

1 teaspoon lime juice

1 tablespoon ground ginger or minced fresh ginger

1 teaspoon kosher salt

TO SERVE

Chopped cilantro, for garnish

Lime wedges, for garnish

Cooked brown rice, for serving, as desired

DIRECTIONS

1. In a large bowl, toss the shrimp with oil and Jamaican jerk seasoning until evenly coated.
2. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood. Press the power button, and ensure mode is set to GRILL, set temperature to HI, and set time to 8 minutes. Select START/STOP to begin preheating (preheating will take approx. 10–12 minutes).
3. To prepare the rum glaze, place all remaining ingredients in a medium bowl and whisk until combined.
4. When the unit beeps to signify it is preheated and ADD FOOD is displayed, open the hood and add the shrimp to the grill, ensuring they are spread out to maximize grill marks. Leave the hood open and cook untouched for about 3 to 4 minutes.
5. Using silicone-tipped tongs, flip the shrimp, then brush with 5 to 7 tablespoons of rum glaze. Continue to grill until fully cooked, about 3 to 4 minutes longer.
6. When cooking is complete, remove shrimp from grill, drizzle with any remaining rum glaze and garnish with cilantro and lime wedges. If desired, serve over cooked rice.

TIP Running out of cook time? Use the arrows on the right to add more time as necessary.



MASTER GRILLING



GRILLED PANZANELLA SALAD

INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 10–12 MINUTES | **TOTAL COOK TIME:** 15 MINUTES | **MAKES:** 4–6 SERVINGS

INGREDIENTS

3 peaches, pitted, cut into 8 pieces

2 red plums, pitted, cut into 6 pieces

1 medium red onion, peeled, cut in ½-inch-thick round slices

1 baguette, cut in ½-inch-thick slices, drizzled with olive oil

12 ounces cherry tomatoes

½ English cucumber, cut in quarters lengthwise, then cut in ½-inch pieces

8 ounces bocconcini mozzarella balls

3 tablespoons white balsamic or white wine vinegar

1 tablespoon Dijon mustard

¼ cup lemon juice

Kosher salt, as desired

Ground black pepper, as desired

½ cup olive oil

Fresh torn basil leaves, as garnish

DIRECTIONS

1. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood. Press power button and ensure mode is set to GRILL. Set temperature to HI, and set time to 15 minutes. Select START/STOP to begin cooking (preheating will take approx. 10–12 minutes).
2. When the unit has beeped to signify it has preheated and ADD FOOD is displayed, open the hood, and place the oiled bread on the grill, close hood, and cook for 1 to 2 minutes per side or until bread is toasted and grill marks are prevalent. Then open hood, remove bread from grill and set aside.
3. Open the hood, and add peaches and plums to grill, cut side down, then close hood. Grill peaches and plums for 5 minutes or until grill marks are prevalent and fruit is soft (no need to flip). Then open hood, remove fruit from grill and set aside.
4. Place the onions on the right side of the grill. Then place the tomatoes on the left side of the grill, close hood and cook for about 5 minutes or until blistered and lightly charred. Gently toss tomatoes with silicone-tipped tongs once or twice during cooking.
5. When cooking is complete, transfer the onions and tomatoes to a medium bowl along with the cucumber and mozzarella. Cut fruit into bite-sized pieces and add to the bowl. Cut bread into 1-inch pieces and add to bowl.
6. In a small bowl, prepare the dressing by whisking together the vinegar, Dijon mustard, lemon juice, salt, and pepper. While whisking, slowly drizzle in the olive oil until dressing is emulsified.
7. Drizzle the dressing over the prepared salad and toss to evenly combine. Garnish with torn basil leaves and serve.

MASTER GRILLING

GRILLED TOMATO-PINEAPPLE SALSA

INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 15–19 MINUTES | **TOTAL COOK TIME:** 10 MINUTES | **MAKES:** 8+ SERVINGS

INGREDIENTS

1 small red onion, peeled, cut in 1-inch rings

6 ounces fresh pineapple, cut in 1-inch chunks (6–8 chunks)

3 Roma tomatoes, cut in half

1 green bell pepper, cut in quarters, stem and seeds removed

1 jalapeño pepper, cut in half, stem and seeds removed

1 teaspoon ground cumin

1 teaspoon chili powder

Kosher salt, as desired

Ground black pepper, as desired

2 limes, cut in half

2 cloves garlic, peeled

1/4 cup fresh cilantro leaves, plus more for garnish as desired

DIRECTIONS

1. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood.
2. While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid.
3. Press power button, and ensure mode is set to GRILL. Press **WOODFIRE FLAVOR.** Set temperature to HI, and set time to 10 minutes. Select START/STOP to begin preheating (preheating will take approx. 15–19 minutes).
4. When unit beeps to signify it is preheated and ADD FOOD is displayed, open hood and add the onion, pineapple, tomatoes, bell pepper, and jalapeño pepper to the grill plate. Close the hood and grill for 5 minutes. Then open hood, flip vegetables and pineapple, and grill for another 5 minutes.
5. When cooking is complete, open hood, remove vegetables and pineapple from grill and let cool. Once cooled, add half of the tomatoes and the garlic to a blender and blend until smooth. Roughly chop the remaining grilled vegetables, then mix with the blended tomatoes in a serving bowl. Garnish with cilantro and serve with chips.

TIP Running out of cook time? Use the arrows on the right to add more time as necessary.

TIP For added flavor, grill the limes cut side down and swap the green bell pepper for a poblano pepper.

CHEESY STUFFED CHICKEN BREASTS

INTERMEDIATE RECIPE ●●○

PREP: 5–10 MINUTES | **PREHEAT:** APPROX. 15–19 MINUTES | **TOTAL COOK TIME:** 25 MINUTES | **MAKES:** 6 SERVINGS

INGREDIENTS

8 ounces mild goat cheese, room temperature

4 ounces garlic and herb soft cheese, room temperature

1/4 cup julienned sundried tomatoes in herbed oil

2 tablespoons fresh or dried basil

2 tablespoons grated Parmesan cheese

1 teaspoon granulated garlic

2 ounces fresh baby spinach, roughly chopped

Kosher salt, as desired

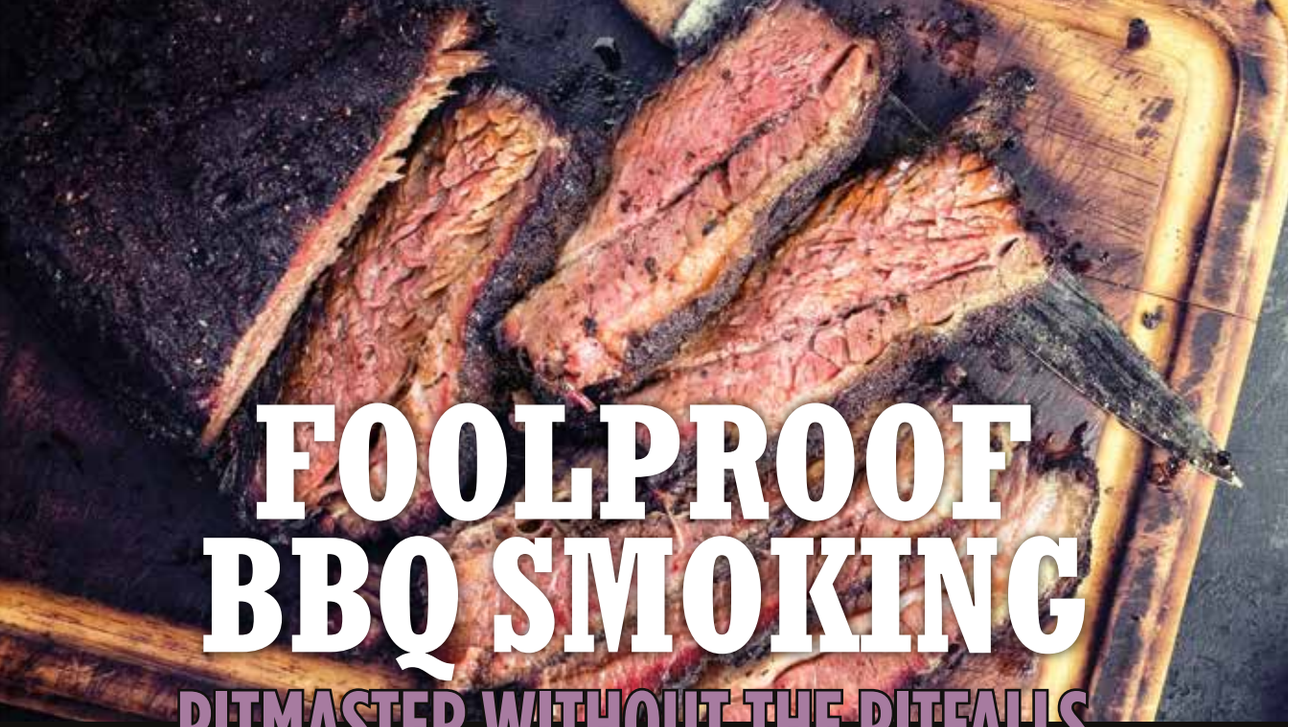
Ground black pepper, as desired

6 boneless, skinless chicken breasts (8–9 ounces each)



DIRECTIONS

1. In a small bowl, add the goat cheese, herbed cheese, tomatoes, basil, Parmesan, garlic, spinach, salt, and pepper and mix until fully combined.
2. Lay each chicken breast flat and cut horizontally, about 1/2 of the way into the chicken. Fill each breast with 2 to 3 tablespoons of prepared filling. Then evenly cover the outside of the chicken with salt and pepper as desired.
3. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood.
4. While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid.
5. Press power button, and ensure mode is set to GRILL. Press **WOODFIRE FLAVOR**. Set the temperature to HI, and set time to 25 minutes. Select START/STOP to begin cooking (preheating will take approx. 15–19 minutes).
6. When unit beeps to signify it is preheated and ADD FOOD is displayed, open the hood, and place the chicken to the grill. Close the hood to begin cooking.
7. When cooking is complete, open hood and remove chicken from grill and serve with your favorite side.



FOOLPROOF BBQ SMOKING

PITMASTER WITHOUT THE PITFALLS

Smoking doesn't have to be complicated. No 12 hour waits, no reloading fuel, no watching anything like a hawk. **Just an easy, foolproof way to get deep, smoky flavors into everything you make.**

STEP 1
SET UP

- Place grill on a flat, level surface.
- If using an extension cord, use only outdoor-rated cords. For cords up to 25 feet, use 14 gauge. For 25- to 50-foot cords, use 12 gauge. Make sure cord is marked "SJOW" and "suitable for use with outdoor appliances." Connect to properly grounded 3-prong GFCI outlets only.
- Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits into place.
- Install the grease tray by sliding it into place at the back of the grill.



TIP
For easier, faster clean up, line the grease tray with tinfoil.

STEP 2
ADD FOOD

- Add ingredients to the grill, then close the hood.



STEP 3
ADD PELLETS

- Open provided bag of Ninja Woodfire Pellets.
- Using the pellet scoop, reach into bag to fill scoop to the top. Level off to avoid spilling.

NOTE: The scoop is designed to measure pellets needed for one smoke session.



- While holding the smoke box lid open, pour pellets into the smoke box until filled to the top. Then close the smoke box lid.

STEP 4
PROGRAM & COOK

- Press the power button, and ensure mode is set to SMOKER.
- Use the (– TEMP +) buttons to adjust the temperature.
- Use the (– TIME +) buttons to adjust the cook time.
- Press the button to the right of the display labeled START/STOP to begin cooking.
- Close the hood. The pellets will go through an ignition cycle (IGN) for 5–7 minutes, then the grill will begin cooking and the timer will begin to count down.

STEP 5
REMOVE FOOD & SERVE

- When cook time is complete, the grill will beep, and "DONE" will appear on the display.
- Remove food from grill, then enjoy!

PITMASTER'S NOTES

There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.

The colder the ingredients, the smokier the results.

For optimal smoke flavor, minimize the time the lid is open when adding or flipping food.

If you want to add more pellets, pour in another full scoop of pellets after the first batch has completely burned. Press and hold WOODFIRE FLAVOR TECHNOLOGY for 3 seconds to ignite the new full box of pellets.

KICKSTARTER RECIPE

SMOKED BABY BACK RIBS

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **TOTAL COOK TIME:** 1–2 HOURS | **MAKES:** 4–6 SERVINGS

INGREDIENTS

2 racks baby back ribs, cut in half

½ cup seasoning (ideas can be found on page 39)

Kosher salt, as desired

Ground black pepper, as desired

DIRECTIONS



To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place.



Liberally cover ribs on all sides with desired seasoning, salt, and pepper.



Shingle ribs onto grill grate, then close the hood.



While holding the smoke box lid open, use the pellet scoop to pour pellets** into the smoke box until filled to the top. Then close the smoke box lid.

**Choose pellets based on flavor, refer to page 7 for more info on pellet flavor profiles.





Press power button, and ensure mode is set to **SMOKER**, set temperature to 250°F, and set time to 2 hours. Select START/STOP to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5–7 minutes before the cooking timer begins to count down.)



Depending on the thickness of the ribs, begin to check for doneness around 1 hour 30 minutes. Cooking is complete when an instant-read food thermometer reads between 190°F and 203°F.



When cooking is complete, open hood, remove ribs from grill and let rest for about 10 minutes. Then cut as desired and serve with sauce of choice (see page 38 for sauce recommendations).

KICKSTARTER RECIPE

SMOKED PORK SHOULDER

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **TOTAL COOK TIME:** 4–6 HOURS | **MAKES:** 6–8 SERVINGS

INGREDIENTS

4 pounds boneless pork shoulder, trimmed, fat removed

1/2–1 cup seasoning (ideas can be found on page 39)

Kosher salt, as desired

Ground black pepper, as desired

DIRECTIONS



Liberally season pork on all sides with desired seasoning, salt, and pepper.



To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place. Place the pork directly on the grill, then close the hood.



While holding the smoke box lid open, use the pellet scoop to pour pellets** into the smoke box until filled to the top. Then close the smoke box lid.

**Choose pellets based on flavor, refer to page 7 for more info on pellet flavor profiles.





Press power button, and ensure mode is set to **SMOKER,** set temperature to 250°F, and set time to 4 hours. Select START/STOP to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5–7 minutes before the cooking timer begins to count down.) Depending on the size and shape of the pork shoulder, more time may be needed during the cooking cycle. Use the arrows to the right to add more time.



When cooking is complete, turn unit off, leave hood closed, and let pork rest for 45 minutes to 1 hour. Alternatively, remove food from grill, wrap in plastic wrap and let rest for at least 45 minutes to 1 hour. After resting, the internal temperature of the pork shoulder should read 195°F - 205°F on an instant-read thermometer. Shred the pork and toss or serve with sauce of choice (see page 38 for sauce recommendations).

TIP For proteins with a thick fat cap, like pork shoulder, trim off enough fat so that 1/4-inch remains. Then place on the grill fat side up.

SMOKED TACOS AL PASTOR

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **TOTAL COOK TIME:** 4 HOURS | **MAKES:** 8–10 SERVINGS

INGREDIENTS

3–4 pounds boneless pork shoulder, trimmed, fat removed

Mexican spice blend, as desired (found on page 39)

1 whole pineapple, peeled, core removed, cut in ½-inch rings

1 can (6 ounces) pineapple juice

1 large white onion, peeled, diced small

½ cup chopped cilantro

24 corn tortillas, warmed

Lime wedges, for garnish

TIP For proteins with a thick fat cap, like brisket, trim off enough fat so that ¼-inch remains. Then place on the grill fat side up.



DIRECTIONS

1. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place.
2. Liberally season pork on all sides with Mexican spice blend. Place the pork and pineapple on the grill grate, then close the hood.
3. While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid.
4. Press power button, and ensure mode is set to **SMOKER** and set temperature to 250°F, and set time to 4 hours. Select START/STOP to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5–7 minutes before the cooking timer begins to count down.) Set an external timer to 15 minutes.
5. After 15 minutes, open hood, remove pineapple and set aside. Close hood to continue cooking pork. Let pineapple cool, then chop into small pieces.
6. Cooking is complete when an instant-read thermometer reads 203°F. When cooking is complete, turn unit off, leave hood closed, and let pork rest for 45 minutes to 1 hour. Alternatively, remove food from grill, wrap in plastic wrap and let rest for at least 45 minutes to 1 hour. Then shred the pork and toss in a large bowl with pineapple juice.
7. To build the tacos, layer the tortillas with pork, pineapple, onions, and cilantro. Top with fresh lime juice.

BBQ SMOKED BEEF BRISKET

INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **TOTAL COOK TIME:** 5–8 HOURS | **MAKES:** 6–8 SERVINGS

INGREDIENTS

5–9 pounds point piece beef brisket, trimmed

3 tablespoons yellow mustard

½–1 cup seasoning of choice (ideas can be found on page 39)

Kosher salt, as desired

Ground black pepper, as desired



DIRECTIONS

1. Liberally season brisket on all sides with mustard, desired seasoning, salt, and pepper.
2. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place. Place the brisket directly on grill, then close the hood.
3. While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid.
4. Press power button, and ensure mode is set to **SMOKER**, set temperature to 250°F, and set time to 5 hours. Select START/STOP to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5–7 minutes before the cooking timer begins to count down.) Depending on the size and shape of the beef brisket, more time may be needed during the cooking cycle. Use the arrows to the right to add more time.
5. When cooking is complete, open hood, remove brisket from grill, wrap in plastic wrap and let rest for 1 hour. After resting, the internal temperature of the brisket should read 195°F - 205°F on an instant-read thermometer. Slice the brisket against the grain and brush or serve with sauce of choice (see page 38 for sauce recommendations).

TIP For proteins with a thick fat cap, like brisket, trim off enough fat so that ¼-inch remains. Then place on the grill fat side up.

SMOKED PIT BEEF SANDWICHES WITH HORSERADISH SAUCE

INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **TOTAL COOK TIME:** UP TO 2 HOURS | **MAKES:** 6–8 SERVINGS

INGREDIENTS

3 pounds beef eye round, trimmed, fat removed
1/4–1/2 cup seasoning (ideas can be found on page 39)
3/4 cup mayonnaise
1/4 cup sour cream
2 tablespoons prepared horseradish
Kosher salt, as desired
Ground black pepper, as desired
6–8 sandwich rolls of choice

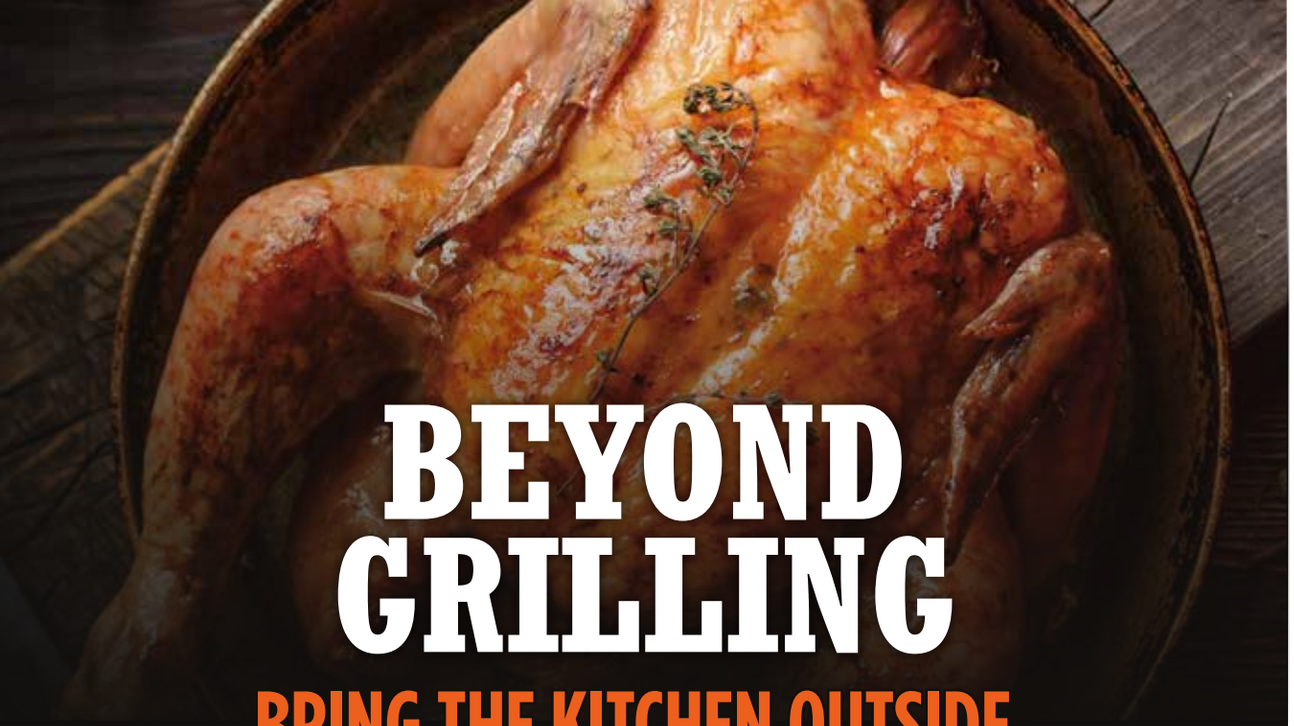
TOPPINGS (optional)

Sliced tomato
Sliced onion
Prepared BBQ sauce

DIRECTIONS

1. Liberally season beef on all sides with desired seasoning.
2. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place. Place beef onto grill grate, then close the hood.
3. While holding the lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Do not let pellets overflow the box. Close smoke chamber lid.
4. Press power button, and ensure mode is set to **SMOKER**, set temperature to 250°F, and set time to 2 hours. Select START/STOP to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.)
5. In a small bowl, prepare the horseradish sauce by adding the mayonnaise, sour cream, horseradish, salt, and pepper, and whisking until fully combined. Transfer to refrigerator until ready to serve.
6. Cooking is complete when an instant-read thermometer reads 125°F. When cooking is complete, open hood, remove beef from grill, lightly cover with aluminum foil and let rest for 20 minutes.
7. Thinly slice beef against the grain and season with salt and pepper as desired. Layer beef onto rolls, top with horseradish sauce and other desired toppings.





BEYOND GRILLING

BRING THE KITCHEN OUTSIDE

Go from apps to dessert all in one place with 4 additional, easy-to-use cooking functions. You can even add 100% authentic smoky flavor for dishes like smoky mac & cheese or smoked beef jerky.

NOTE: Functions may vary by model.

STEP 1
SET UP

- Place grill on a flat, level surface.
- If using an extension cord, use only outdoor-rated cords. For cords up to 25 feet, use 14 gauge. For 25- to 50-foot cords, use 12 gauge. Make sure cord is marked "SJOW" and "suitable for use with outdoor appliances." Connect to properly grounded 3-prong GFCI outlets only.
- Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits into place.
- Install the grease tray by sliding it into place at back of the Grill.



TIP
For easier, faster clean up, line the grease tray with tinfoil.

- Place any additional accessories required for your recipe inside the grill.

STEP 2
ADD PELLETS

DON'T WANT SMOKE?
Skip these steps

- Open provided bag of pellets.
- Using the pellet scoop, reach into bag to fill scoop to the top. Level off to avoid spilling.

NOTE: The scoop is designed to measure pellets needed for one smoke session.

- While holding the smoke box lid open, pour pellets into the smoke box until filled to the top. Then, close the smoke box lid.



STEP 3
PROGRAM & PREHEAT

- Press the power button, and ensure mode is set to AIR CRISP, BAKE or ROAST.
- If you completed step two, press the WOODFIRE FLAVOR TECHNOLOGY button.
- Use the (– TEMP +) buttons to adjust the temperature.
- Use the (– TIME +) buttons to adjust the cook time.
- Press START to begin preheating. If using WOODFIRE FLAVOR TECHNOLOGY, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

PREHEAT FOR BETTER RESULTS

Let the grill fully preheat before adding food to prevent overcooking and a longer preheat time. While preheating is strongly recommended, you can skip it by pressing and holding the START/STOP button for 4 seconds.

STEP 4
ADD FOOD & COOK

- Once unit has preheated, "ADD FOOD" will appear on the screen.
- Open the hood to add ingredients to the unit.
- Close the hood. The unit will begin cooking and the timer will begin to count down.

SCAN HERE for quick tips and how-to videos

STEP 5
REMOVE FOOD & SERVE

- When cook time is complete, the unit will beep, and "DONE" will appear on the display.
- Remove food from unit, then enjoy!

CHEF'S NOTES

Preheat times by function:

Roast, Bake
3 mins

- Pellet ignition times will take an additional 5–7 minutes.
- Keep ingredients cold before putting them on the grill.
- For optimal smoke flavor, minimize the time the lid is open when adding or flipping food.

CHICKEN WINGS

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **PREHEAT:** APPROX. 8–10 MINUTES | **TOTAL COOK TIME:** 30 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

4 pounds fresh chicken wings

Cajun seasoning, as desired (see page 39)

Kosher salt, as desired

Ground black pepper, as desired

DIRECTIONS

1. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place. Place Air Crisp Basket on grill grate, then close the hood.
2. While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid.
3. Ensure mode is set to AIR CRISP. Press **WOODFIRE FLAVOR**. Set temperature to 390°F, and set time to 30 minutes. Select START/STOP to begin preheating (preheating will take approx. 8–10 minutes).
4. In a large bowl, toss chicken wings with Cajun seasoning, salt, and pepper until evenly coated.
5. When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place wings in basket. Close hood to begin cooking. Several times during cooking, open hood and use silicone-tipped tongs to flip the wings.
6. When cooking is complete, open hood, remove wings from basket, and serve.

TIP If using larger sized wings, more cook time may be necessary. Use the arrows on the right to add more time as needed.

"FRIED" CHICKEN

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **PREHEAT:** APPROX. 8–10 MINUTES | **TOTAL COOK TIME:** 40 MINUTES | **MAKES:** 6–8 SERVINGS

INGREDIENTS

2 teaspoons onion powder

2 teaspoons garlic powder

1 teaspoon paprika

½ teaspoon chili powder

¼ teaspoon cayenne pepper

1 teaspoon dried thyme

1 teaspoon kosher salt

½ teaspoon ground black pepper

2 cups buttermilk

½ cup cornstarch

2 cups panko bread crumbs

6 bone-in skin-on chicken of choice (2 legs, 2 thighs, 2 breasts)

Nonstick cooking spray

DIRECTIONS

1. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place. Place Air Crisp Basket on grill grate, then close the hood.
2. While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid.
3. Ensure mode is set to AIR CRISP. Press **WOODFIRE FLAVOR**. Set temperature to 360°F, and set time to 40 minutes. Select START/STOP to begin preheating (preheating will take approx. 8–10 minutes).
4. In a medium bowl, add all seasonings, buttermilk, salt, and pepper and whisk to combine. In a separate medium bowl, whisk together the cornstarch, bread crumbs, salt, and pepper.
5. Dip chicken into buttermilk, then place into the seasoned bread crumbs. Press each chicken into the bread crumbs for optimal sticking. Liberally spray each piece of coated chicken with the cooking spray.
6. When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place chicken pieces in basket. Close hood to begin cooking. After 20 minutes, open hood and with silicone-tipped tongs, flip the chicken. Close hood to continue cooking.
7. When cooking is complete, open hood, remove 'fried' chicken from basket and serve.



PIMENTO MAC & CHEESE

INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 3 MINUTES | **TOTAL COOK TIME:** 45 MINUTES | **MAKES:** 6–8 SERVINGS

INGREDIENTS

10 ounces prepared processed cheese product
1 pound uncooked elbow macaroni
4 ounces chopped pimento peppers
2 cups heavy cream
1 ½ cups water
1 cup shredded mozzarella cheese, divided
1 cup shredded cheddar cheese, divided
Kosher salt, as desired
Fresh ground black pepper, as desired
¼ cup panko bread crumbs

DIRECTIONS

1. Place the processed cheese product into the center of an 11"x7" glass baking dish, then surround with the macaroni. Pour the heavy cream and water over the macaroni then sprinkle over the pimento peppers, ½ cup mozzarella cheese, ½ cup cheddar cheese, salt, and pepper. Cover baking dish with aluminum foil.
2. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood. Press the power button, and ensure mode is set to ROAST, set temperature to 375°F, set time to 40 minutes. Select START/STOP to begin preheating (preheating will take approx. 3 minutes).
3. When unit beeps to signify it is preheated and ADD FOOD is displayed, open hood and place baking dish on grill grate. Close hood to begin cooking.
4. Transfer the mac & cheese to a large bowl. Add the remaining cheddar cheese and stir until the mixture is evenly combined. Place the mac & cheese back into the baking dish and top with remaining mozzarella and bread crumbs. Return the baking dish to the grill grate and close hood to continue cooking. Cook for 5 minutes or until the mozzarella is melted and bread crumbs are golden brown.
5. When cooking is complete, open hood and carefully remove the baking dish. Serve mac & cheese hot.

WHOLE ROAST CHICKEN WITH VEGETABLES

BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **PREHEAT:** APPROX 10-12 MINUTES | **TOTAL COOK TIME:** 60 MINUTES | **MAKES:** 6 SERVINGS

INGREDIENTS

1 pound delicata squash, halved, seeds removed, cut in ¾-inch half moons

2 medium onions, peeled, quartered

Vegetable oil, as needed

2 tablespoons + ½ teaspoon finely chopped sage, divided

1 tablespoon + ½ teaspoon chopped thyme, divided

Kosher salt, as desired

Ground black pepper, as desired

½ cup (1 stick) unsalted butter, softened

1 ½ teaspoons finely chopped rosemary

2 garlic cloves, peeled, minced

4-6-pound whole roaster chicken, patted dry, giblets removed

DIRECTIONS

1. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood. Ensure mode is set to ROAST, set temperature to 350°F, and set time to 60 minutes. Select START/STOP to begin cooking (preheating will take approx. 10-12 minutes).
2. In a large bowl, toss squash and onions with vegetable oil, ½ teaspoon sage, ½ teaspoon thyme, salt, and pepper. Set aside.
3. In a small bowl, add butter, rosemary, 2 tablespoons sage, 1 tablespoon thyme, salt, pepper, and garlic, and stir to combine.
4. Gently use your fingers to separate the skin from the breast of the chicken, starting at the neck, and working over the skin of the thighs and legs. Use a spoon to transfer the butter mixture under the skin of each breast, thigh, and leg. Using your fingers gently massage the butter into the chicken, evenly distributing the mixture under the skin.
5. Rub surface of chicken on all sides with vegetable oil, and season generously with additional salt and pepper.
6. When unit beeps to signify it is preheated and ADD FOOD is displayed, open the hood and place chicken on the grill, breast side up. Close the hood to begin cooking.
7. Cook for 45 minutes, or until the internal temperature reads 165°F on an instant-read thermometer.
8. When cooking is complete, carefully transfer chicken to a cutting board or serving tray. Cover with aluminum foil and allow to rest.
9. Add the squash and onions to grill grate, then close the hood to resume cooking.
10. Cook the vegetables for 15 minutes. Using silicone-tipped tongs, flip the vegetables after 7 minutes, then close the hood to continue cooking for 8 minutes longer.
11. When cooking is complete, transfer vegetables to serving tray. Carve chicken and serve hot with vegetables.

SMOKED GRILLED PEACH COBBLER

ADVANCED RECIPE ●●●

PREP: 15 MINUTES | **PREHEAT:** APPROX. 10-12 MINUTES | **TOTAL COOK TIME:** 30 MINUTES | **MAKES:** 6–8 SERVINGS

INGREDIENTS FILLING

¼ cup butter, cut in ½-inch cubes
½ cup granulated sugar
2 tablespoons all-purpose flour
Zest and juice of 1 lemon
Pinch of kosher salt
Nonstick cooking spray
5 peaches, each pitted, cut into 6 slices

INGREDIENTS TOPPING

1 cup all-purpose flour
½ cup rolled oats
½ cup granulated sugar
1½ teaspoons baking powder
½ teaspoon salt
¼ cup butter, frozen
¼ cup buttermilk, chilled
1 large egg, beaten
1 teaspoon vanilla extract
1 tablespoon turbinado sugar

TO SERVE (OPTIONAL)

Vanilla ice cream
Whipped cream

DIRECTIONS

1. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood. Ensure mode is set to GRILL, set temperature to MED, and set time to 10 minutes. Select START/STOP to begin cooking (preheating will take approx. 10-12 minutes).
2. Meanwhile, place all filling ingredients except cooking spray and peaches in a 9x9-inch metal bake pan. Set aside.
3. When unit has beeped to signify it has preheated and ADD FOOD is displayed, open the hood and spray the grill grate with cooking spray. Place the peaches on the grill, close hood, and cook for 5 minutes per side, or until grill marks are prevalent and fruit is soft.
4. Meanwhile, in a medium bowl prepare the topping by combining flour, oats, sugar, baking powder, and salt. With the large side of a box grater, grate the frozen butter into the dry ingredients, then mix to combine. Add the buttermilk, egg, and vanilla to the dry ingredients and stir until just combined. Set topping aside.
5. When cooking is complete, transfer grilled peaches to bake pan. Gently toss to combine filling ingredients, until butter is melted and all ingredients coat the peaches. Carefully wipe the grill plate clean if needed.
6. Using a large spoon or cookie scoop, transfer topping over filling in 5 sections (one scoop in each corner, and one in the middle). Use offset or rubber spatula to spread topping, then sprinkle topping evenly with turbinado sugar. Set aside.
7. While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid.
8. Ensure mode is set to BAKE, set temperature to 350°F, select WOODFIRE FLAVOR, and set time to 20 minutes. (There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before ADD FOOD is displayed.)
9. When unit has beeped and ADD FOOD is displayed, open the hood and place the bake pan directly on the grill, then close the hood to begin cooking.
10. When cooking is complete, remove bake tray from the grill and transfer to a heat-proof surface to cool slightly before serving. Serve hot with ice cream

TIP TO USE FROZEN PEACHES: Swap fresh peaches for 32 oz. of frozen sliced peaches. In step 1, grill frozen peaches for 20 minutes, gently tossing 3 times during cook.

SAUCES

YIELD: APPROX. 2 HEAPING CUPS | **MARINATING TIME:** 2–12 HOURS
STORE: REFRIGERATE FOR UP TO 2 WEEKS

Place all ingredients in a bowl and whisk until evenly combined.

ALABAMA WHITE SAUCE

1 cup mayonnaise
1/4 cup apple cider vinegar
2 tablespoons dark brown sugar
1 tablespoon brown mustard
2 teaspoons prepared horseradish
1 teaspoon lemon juice
1 teaspoon hot sauce
Kosher salt, as desired
Ground black pepper, as desired

SWEET BBQ SAUCE

1 cup ketchup
1 cup dark brown sugar
1/3 cup apple cider vinegar
2 tablespoons yellow mustard
1 tablespoon Worcestershire sauce
1 tablespoon honey
2 teaspoons chili powder
Kosher salt, as desired
Ground black pepper, as desired

COMEBACK SAUCE

1 cup mayonnaise
1/2 cup sweet chili sauce
1/4 cup canola oil
1/4 cup ketchup
2 tablespoons lemon juice
1 tablespoon Worcestershire sauce
1 tablespoon yellow mustard
2 teaspoons garlic powder
1 teaspoon onion powder

CAROLINA GOLD SAUCE

1 cup yellow mustard
1/4 cup apple cider vinegar
1/4 cup honey
1 tablespoon Worcestershire sauce
1 tablespoon soy sauce
1 tablespoon chili powder
1 teaspoon garlic powder
Kosher salt, as desired
Ground black pepper, as desired

NORTH CAROLINA VINEGAR SAUCE

2 cups apple cider vinegar
2 tablespoons dark brown sugar
1 tablespoon ketchup
1 tablespoon hot sauce
Kosher salt, as desired
Ground black pepper, as desired

SPICE RUBS

YIELD: APPROX. ½–1 CUP (DOUBLE THE INGREDIENTS FOR A LARGER OUTPUT) | **SEASON:** GENEROUSLY
STORE: UP TO 6 MONTHS IN AN AIRTIGHT CONTAINER AWAY FROM LIGHT AND HEAT

Place all ingredients in a bowl and mix until evenly combined.

JAMAICAN JERK SPICE BLEND

1 tablespoon garlic powder
1 tablespoon onion powder
1 tablespoon brown sugar
1 tablespoon dried parsley
2 teaspoons cayenne pepper
1 teaspoon ground cinnamon
1 teaspoon kosher salt
1/2 teaspoon black pepper
1/2 teaspoon ground allspice
1/2 teaspoon ground clove
1/2 teaspoon red pepper flakes
1/2 teaspoon chili powder
1/2 teaspoon paprika
1/2 teaspoon ground nutmeg

BASIC BBQ SPICE RUB

1/4 cup brown sugar
1/4 cup smoked paprika
3 tablespoons black pepper
2 tablespoons kosher salt
2 teaspoons garlic powder
2 teaspoons onion powder

MEXICAN STYLE SPICE BLEND

2 teaspoons ground cumin
1 teaspoon ground coriander
1 tablespoon kosher salt
2 teaspoons chili powder
2 teaspoons onion powder
2 teaspoons garlic powder
1 teaspoon dried oregano
1/2 teaspoon chipotle chili powder (optional)

SPICY CAROLINA SPICE BLEND

1 tablespoon brown sugar
2 teaspoons cayenne pepper
1 teaspoon kosher salt
1 teaspoon smoked paprika
1 teaspoon cumin
1/2 teaspoon chili powder

CAFÉ MOCHA SPICE BLEND

1/3 cup brown sugar
2 teaspoons cayenne pepper (optional)
1 teaspoon kosher salt
1 tablespoon smoked paprika
1/4 cup ground espresso or coffee
1/4 cup cocoa powder

CAJUN SPICE BLEND

1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon white pepper
1/4 teaspoon cayenne pepper
1 teaspoon kosher salt
1 teaspoon paprika
1/2 teaspoon thyme
1 teaspoon oregano

GRILL CHART (CLOSED-HOOD COOKING)

TIP Want to add smoke? See page 33 for Ninja Woodfire Flavor Technology interaction.

NOTE Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
POULTRY					
Chicken breasts, boneless	6 breasts (7–9 oz. each)	Marinate or season as desired	HI	13–15 mins	Flip 2 or 3 times during cooking
Chicken breasts, bone-in	4 breasts (12–24 oz. each)	Marinate or season as desired	HI	20–30 mins	Flip 2 or 3 times during cooking
Chicken, leg quarters	3 bone in leg quarters	Marinate or season as desired	HI	15–20 mins	Flip 2 or 3 times during cooking
Chicken sausages, prepared	2 packs (8 sausages)	Marinate or season as desired	HI	5–7 mins	Flip 2 or 3 times during cooking
Chicken tenderloins	9 tenderloins	Marinate or season as desired	HI	6–8 mins	Flip 2 or 3 times during cooking
Chicken thighs, boneless	2 lbs	Marinate or season as desired	HI	7–10 mins	Flip 2 or 3 times during cooking
Chicken thighs, bone-in	8 thighs (4–7 oz. each)	Marinate or season as desired	HI	12–16 mins	Flip 2 or 3 times during cooking
Chicken wings	2 1/2 lbs	Marinate or season as desired	HI	10–15 mins	Flip 2 or 3 times during cooking
Turkey burgers	6 patties	Season with salt and pepper	HI	8–11 mins	Flip halfway through cooking
BEEF					
Beef burgers	6 patties, 1-inch thick	Season with salt and pepper	HI	5–8 mins	Flip halfway through cooking
Filet mignon	6 steaks (6–8 oz. each), 1 1/4–1 1/2-inch thick	Marinate or season as desired	HI	15–20 mins	Flip halfway through cooking
Flat iron or Flank steak	1 steak (18–24 oz. each) 1 1/4-inch thick	Marinate or season as desired	HI	10–25 mins	Flip halfway through cooking
Hot dogs	12 each	N/A	HI	5–8 mins	Turn frequently during cooking
New York strip	4 steaks (10–12 oz. each) 1 1/4–1 1/2-inch thick	Marinate or season as desired	HI	8–16 mins	Flip halfway through cooking
Ribeye	3 steaks (14–16 oz. each) 1 1/4-inch thick	Marinate or season as desired	HI	10–15 mins	Flip halfway through cooking
Skirt steak	4 steaks (10–12 oz. each) 3/4–1-inch thick	Marinate or season as desired	MED	7–13 mins	Flip halfway through cooking
Steak tips	2 lbs	Marinate or season as desired	MED	8–11 mins	Flip halfway through cooking
PORK					
Baby back ribs	1 rack, divided in half	Marinate or season as desired	LO	35+ mins	Turn frequently during cooking
Bacon	6 thick-cut strips	N/A	LO	6–10 mins	Turn frequently during cooking
Lamb rack	1 full rack (8 bones)	N/A	HI	15–17 mins	Turn frequently during cooking
Pork chops, boneless	6–8 chops (8 oz. each)	Marinate or season as desired	HI	10–14 mins	Flip halfway through cooking
Pork chops, bone-in	4 thick-cut chops (10–12 oz. each)	Marinate or season as desired	HI	15–18 mins	Flip halfway through cooking
Pork tenderloins	3 whole tenderloins (1–1 1/2 lbs each)	Marinate or season as desired	MED	18–22 mins	Turn frequently during cooking
Sausages	10 each	N/A	LO	8–12 mins	Turn frequently during cooking

GRILL CHART (CLOSED-HOOD COOKING)

TIP Want to add smoke? See page 33 for Ninja Woodfire Flavor Technology interaction.

NOTE Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
SEAFOOD					
Flounder	3 fillets	Coat lightly with canola oil, season as desired	HI	4–6 mins	Flip halfway through cooking
Halibut	6 fillets (5–6 oz. each)	Coat lightly with canola oil, season as desired	HI	6–10 mins	Flip halfway through cooking
Salmon	6 fillets (6 oz. each)	Coat lightly with canola oil, season as desired	HI	7–11 mins	Flip halfway through cooking
Scallops	18 each	Coat lightly with canola oil, season as desired	HI	4–6 mins	Flip halfway through cooking
Shrimp (large or jumbo)	1 1/2 lbs	Coat lightly with canola oil, season as desired	HI	4–5 mins	Flip halfway through cooking
Swordfish	2 steaks (11–12 oz. each)	Coat lightly with canola oil, season as desired	HI	8–10 mins	Flip halfway through cooking
Tuna	4 steaks (4–6 oz. each)	Coat lightly with canola oil, season as desired	HI	6–10 mins	Flip halfway through cooking
VEGGIES					
Asparagus	2 bunches	Trimmed, coat lightly with canola oil, season as desired	HI	8–12 mins	Toss frequently during cooking
Baby bok choy	1 1/2 lbs	Coat lightly with canola oil, season as desired	HI	10–16 mins	Toss frequently during cooking
Bell peppers	4	Cut into quarters, coat lightly with canola oil, season as desired	HI	6–12 mins	Toss frequently during cooking
Broccoli	2 heads	Cut into 1-inch pieces, coat lightly with canola oil, season as desired	HI	10–16 mins	Toss frequently during cooking
Brussels sprouts	2 lbs	Halved, trimmed, coat lightly with canola oil, season as desired	HI	11–16 mins	Toss frequently during cooking
Carrots	2 lbs	Peel, cut into 1 or 2-inch pieces, coat lightly with canola oil, season as desired	HI	20–23 mins	Toss frequently during cooking
Cauliflower	2 heads	Cut into 1-inch pieces, coat lightly with canola oil, season as desired	HI	20–24 mins	Toss frequently during cooking
Corn on the cob	4 cobs	Coat lightly with canola oil, season as desired	HI	10–15 mins	Flip 2 or 3 times during cooking
Crimini mushrooms	2 lbs	Clean, coat lightly with canola oil, season as desired	HI	6–9 mins	Toss frequently during cooking
Eggplant	2 medium	Sliced, coat lightly with canola oil, season as desired	HI	7–10 mins	Flip halfway through cooking
Green beans	24 oz.	Trimmed, coat lightly with canola oil, season as desired	HI	12–20 mins	Toss frequently during cooking
Onions, white or red (cut in half)	6	Peeled, cut in half, coat lightly with canola oil, season as desired	HI	8–12 mins	Flip halfway through cooking
Onions, white or red (sliced)	3	Peeled, sliced, coat lightly with canola oil, season as desired	HI	6–10 mins	Toss frequently during cooking
Portobello mushrooms	6	Cleaned, coat lightly with canola oil, season as desired	HI	7–9 mins	Flip halfway through cooking
Squash or zucchini	1 lb	Cut in quarters lengthwise, coat lightly with canola oil, season as desired	HI	6–10 mins	Flip halfway through cooking
Tomatoes	6	Cut in half, coat lightly with canola oil, season as desired	HI	6–10 mins	Flip halfway through cooking

GRILL CHART (CLOSED-HOOD COOKING)

TIP Want to add smoke? See page 33 for Ninja Woodfire Flavor Technology interaction.

NOTE Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
FRUIT					
Avocado	6–8	Cut in half, remove pits, spray grill with nonstick cooking spray	HI	3–5 mins	Flipping not necessary
Bananas	4	Peel, cut in half lengthwise	HI	4 mins	Flip halfway through cooking
Lemons & limes	5	Cut in half lengthwise	HI	4 mins	Flip halfway through cooking
Mango	4–6	Cut in half, remove skins and pits	HI	4–8 mins	Flip halfway through cooking
Melon	6–8 spears	N/A	HI	4–6 mins	Flip halfway through cooking
Pineapple	6–8 slices or spears	Cut in 2-inch pieces	HI	5–8 mins	Flip halfway through cooking
Stone fruit	6–8	Cut in half, remove pits, press cut side down on grill grate	HI	5–7 mins	Flipping not necessary
BREAD/CHEESE					
Bread (baguette or ciabatta)	12–16-inch loaf	Cut in 1 ½-inch slices, brushed with canola oil	HI	3–5 mins	Flip halfway through cooking
Halloumi cheese	24–36 oz.	Cut in ½-inch slices	HI	3–6 mins	Flip halfway through cooking

FROZEN GRILL CHART (CLOSED-HOOD COOKING)

NOTE Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
FROZEN POULTRY					
Chicken breasts, boneless	6 breasts (7–9 oz. each)	Marinate or season as desired	MED	18–22 mins	Flip 2 or 3 times during cooking
Chicken thighs, bone-in	6 thighs (4–7 oz. each)	Marinate or season as desired	MED	20–25 mins	Flip 2 or 3 times during cooking
Turkey burgers	4–6 patties	Season with salt and pepper	MED	6–10 mins	Flip halfway through cooking
FROZEN BEEF					
Beef burgers	6 patties, 1-inch thick	Season with salt and pepper	MED	7–12 mins	Flip halfway through cooking
Filet mignon	6 steaks (6–8 oz. each) 1 1/4–1 1/2-inch thick	Marinate or season as desired	MED	17–22 mins	Flip 2 or 3 times during cooking
New York strip	4 steaks (10–12 oz. each) 1 1/4–1 1/2-inch thick	Marinate or season as desired	MED	17–21 mins	Flip 2 or 3 times during cooking
Ribeye	3 steaks (14–16 oz. each) 1 1/4-inch thick	Marinate or season as desired	MED	20–25 mins	Flip 2 or 3 times during cooking
FROZEN PORK					
Pork chops, boneless	6–8 chops (8 oz. each)	Marinate or season as desired	MED	15–20 mins	Flip 2 or 3 times during cooking
Pork chops, bone-in	4 thick-cut chops (10–12 oz. each)	Marinate or season as desired	HI	23–27 mins	Flip halfway through cooking
Pork tenderloins	2 whole tenderloins (1–1 1/2 lbs each)	Marinate or season as desired	MED	17–23 mins	Flip 2 or 3 times during cooking
Sausages, uncooked	10–12 each	N/A	LO	12–18 mins	Flip 2 or 3 times during cooking
FROZEN SEAFOOD					
Halibut	6 fillets (5–6 oz. each)	Coat lightly with canola oil, season as desired	HI	13–17 mins	Flip halfway through cooking
Salmon	6 fillets (6 oz. each)	Coat lightly with canola oil, season as desired	HI	13–17 mins	Flip halfway through cooking
Shrimp (large or jumbo)	1 1/2 lbs	Coat lightly with canola oil, season as desired	HI	5–6 mins	Flip halfway through cooking
FROZEN VEGETARIAN					
Veggie burger	6 patties	N/A	HI	8–10 mins	Flip halfway through cooking

BBQ SMOKER CHART

TIP For added flavor, grill the exterior of the protein and then run through the smoker setting.

TIP When smoking, do not add any oil to the food. If oil is necessary, add very little.

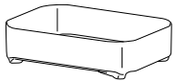
TIP For best results, after cooking, allow small proteins to rest for at least 10 minutes and large proteins up to 1 hour wrapped in plastic wrap.

Food	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERNAL TEMP
BEEF					
Chuck roast	3–4 lbs	Season as desired	250°F	4–5 hours	203°F
Brisket	5–9 lbs, point cut	Season as desired	250°F	5–8 hours	206°F–210°F
Short ribs (bone-in)	6–9 pieces, 6–8 oz. each	Season as desired	275°F	3–4 hours	203°F
Short ribs (boneless)	6–9 pieces, 6–8 oz. each	Season as desired	275°F	2–4 hours	203°F
Tri Tip	2–3 lbs	Season as desired	325°F	20–30 mins	120°F
PORK					
Shoulder	4–5 lbs	Season as desired	250°F	4–6 hours	203°F
Tenderloin	3 tenderloins, 1–2 lbs each	Season as desired	250°F	35–45 mins	145°F
Loin	3–4 lbs	Season as desired	250°F	3–4 hours	180°F–190°F
Ribs, baby back	1 rack, cut in half	Season as desired	250°F	1–2 hours	190°F–203°F
	2 racks, cut in half	Season as desired	250°F	1 1/2–2 hours	190°F–203°F
Ribs, St. Louis style	1 rack, cut in half	Season as desired	250°F	2–4 hours	165°F
POULTRY					
Whole chicken	4–6 lbs	Season as desired	375°F	45 mins–1 1/2 hours	165°F
Chicken thighs (boneless/bone-in)	6–8 pieces, 4–6 oz. each	Season as desired	375°F	15–20 mins	165°F
Turkey breasts	3–4 lbs	Season as desired	350°F	45 mins–1 1/2 hours	165°F, flip halfway through cooking
Turkey legs	4–6 pieces, 12–13 oz. each	Season as desired	375°F	30–45 mins	165°F
Duck breasts	4–6 pieces, 10–12 oz. each	Season as desired	350°F	20–30 mins	140°F
Duck legs	4–6 pieces, 4–6 oz. each	Season as desired	350°F	45–60 mins	165°F
LAMB/VEAL					
Lamb shanks	3–5 lbs, 1 1/2 lbs each	Season as desired	250°F	3–5 hours	203°F
Lamb leg (boneless)	3–6 lbs, trimmed and bound	Season as desired	250°F	4–6 hours	203°F
Veal shanks	3–5 shanks, 1 1/2 lbs each	Season as desired	250°F	4–5 hours	203°F

TIP For proteins with a thick fat cap, like brisket and pork shoulder, trim off enough fat so that 1/4-inch remains. Then place on the grill fat side up.

NOTE Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

AIR CRISP CHART



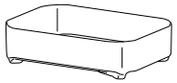
NOTE AIR CRISP function is only available on select models.

TIP Want to add smoke? See page 33 for Ninja Woodfire Flavor Technology interaction.

NOTE Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
FROZEN FOODS					
Chicken cutlets	6 cutlets	N/A	390°F	15–18 mins	Flip halfway through cooking
Chicken nuggets	2–3 boxes (24–36 oz.)	N/A	390°F	13–15 mins	Shake frequently during cooking
Fish fillets	12 fillets, breaded	N/A	390°F	10–15 mins	Flip halfway through cooking
Fish sticks	30 fish sticks (22 oz., approx. 2 boxes)	N/A	390°F	10–13 mins	Flip halfway through cooking
French fries	1 lb	N/A	350°F	18–20 mins	Shake frequently during cooking
French fries	2 lbs	N/A	350°F	23–27 mins	Shake frequently during cooking
French fries	4 lbs	N/A	390°F	30–40 mins	Shake frequently during cooking
Mozzarella sticks	1 large box (32 oz.)	N/A	375°F	6–8 mins	Flip halfway through cooking
Pot stickers	2 lbs	N/A	390°F	15–20 mins	Flip halfway through cooking
Pizza rolls	1 large bag (approx. 100ct)	N/A	390°F	10–15 mins	Shake frequently during cooking
Popcorn shrimp	2 boxes (24 oz.)	N/A	390°F	10–13 mins	Shake frequently during cooking
Sweet potato fries	1 bag (approx. 20–24 oz.)	N/A	390°F	17–21 mins	Shake frequently during cooking
Sweet potato fries	2 bags (approx. 40 oz.)	N/A	390°F	20–25 mins	Shake frequently during cooking
Tater tots	1 bag (approx. 24 oz.)	N/A	390°F	15–18 mins	Shake frequently during cooking
PORK					
Pork chops, boneless	6–8 chops (8 oz. each)	Marinate or seasoned as desired	390°F	20–23 mins	Flip halfway through cooking
Pork chops, bone-in	4 thick cut-chops (10–12 oz. each)	Marinate or seasoned as desired	390°F	20–23 mins	Flip halfway through cooking
Pork tenderloins	3 whole tenderloins (1–1 1/2 lbs each)	Marinate or seasoned as desired	390°F	20–25 mins	Turn frequently during cooking
Bacon	6 thick-cut strips	N/A	390°F	10–13 mins	Turn frequently during cooking
Sausages	10 each	N/A	390°F	10–13 mins	Turn frequently during cooking
POULTRY					
Chicken breasts, boneless	4–6 breasts (1/2–3/4 lbs each)	Marinate or seasoned as desired	390°F	8–13 mins	Flip halfway through cooking
Chicken thighs, boneless	2 lbs	Marinate or seasoned as desired	390°F	12–17 mins	Flip halfway through cooking
Chicken thighs, bone-in	6 (4–7 oz. each)	Marinate or seasoned as desired	390°F	15–20 mins	Flip halfway through cooking
Chicken wings	3 1/2 lbs	Marinate or seasoned as desired	390°F	40–50 mins	Flip 2 or 3 times through cooking

AIR CRISP CHART



NOTE AIR CRISP function is only available on select models.

TIP Want to add smoke? See page 33 for Ninja Woodfire Flavor Technology interaction.

NOTE Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
VEGETABLES					
Asparagus	2 bunches	Trimmed, coat lightly with canola oil, season as desired	390°F	6–9 mins	Flip 2 or 3 times during cooking
Beets	6	Peeled, coat lightly with canola oil, season as desired	390°F	25–30 mins	Flip halfway through cooking
Bell peppers	4–6 peppers	Cut into quarters, coat lightly with canola oil, season as desired	400F	9–13 mins	Flip halfway through cooking
Broccoli	2 heads	Cut into 1-inch pieces, coat lightly with canola oil, season as desired	390°F	10–13 mins	Toss frequently during cooking
Brussel sprouts	2–3 lbs	Halved, trimmed, coat lightly with canola oil, season as desired	390°F	20–30 mins	Toss frequently during cooking
Carrots	2 lbs	Peeled, cut into 1 or 2-inch pieces, coat lightly with canola oil, season as desired	390°F	20–23 mins	Toss frequently during cooking
Cauliflower	2–3 heads (2–4 lbs total)	Cut into 1-inch pieces, coat lightly with canola oil, season as desired	390°F	30–40 mins	Flip 2 or 3 times through cooking
Corn on the Cob	4–6 cobs	Coat lightly with canola oil, season as desired	390°F	10–15 mins	Flip 2 or 3 times during cooking
Kale (for chips)	8 cups, packed	Coat lightly with canola oil, season as desired	390°F	8–11 mins	Flip halfway through cooking
Green beans	24 oz.	Trimmed, coat lightly with canola oil, season as desired	390°F	15–20 mins	Toss frequently during cooking
Mushrooms	2–3 lbs	Halved or sliced, coat lightly with canola oil, season as desired	390°F	7–9 mins	Flip halfway through cooking
Potatoes, russet	3 lbs	Cut in 1-inch wedges, toss with 1–3 Tbsp oil	390°F	25–30 mins	Shake frequently during cooking
	2 lbs	Hand-cut fries*, thin, toss with 1–3 Tbsp oil	390°F	22–24 mins	Shake frequently during cooking
	2 lbs	Hand-cut fries*, thick, toss with 1–3 Tbsp oil	390°F	25–30 mins	Shake frequently during cooking
	6–8 whole	Pierce with a fork	390°F	45–50 mins	Shake frequently during cooking
Potatoes, sweet	2 lbs	Cut in 1-inch chunks, toss with 1–3 Tbsp oil	390°F	30–35 mins	Shake frequently during cooking
	6–8 whole	Pierce with a fork	390°F	50–55 mins	Shake frequently during cooking
Squash or zucchini	1 pound	Cut in quarters lengthwise, coat lightly with canola oil, season as desired	390°F	10–14 mins	Flip halfway through cooking

Notes

Notes

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WOODFIRE™
OUTDOOR GRILL & SMOKER

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